



# Cajun Yam Chips/Cooling Dip

**Makes:** 50 Servings

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Ingredients	Weight	Measure
Medium Yams	18-20 lb	40-50 yams
Vegetable oil	4 oz	1/2 cup
Cajun Seasoning	1 1/4 oz	4 Tbsp

	Plain yogurt	1 qt
Mayonnaise		1 qt
Shallot or Onion Minced	4 oz	1/2 cup
Beau Monde Seasoning		4 tsp

## Directions

1. Preheat oven to 375 F. Wash and dry yams, leaving skin on.
2. Brush half sheet pan with 1 Tbsp. vegetable oil.
3. Slice yams into 1/4-1/3" slices at a diagonal and place on pan.
4. Brush the tops of yams with another 1 Tbsp vegetable oil.
5. Sprinkle 1/2-3/4 tsp tsp Cajun Seasoning onto yams, evenly.
6. Bake at 375F for fifteen minutes, until tender to the touch.
7. Serve hot or cold with the dip on the side.
8. Dip Preparation:.

Mix yogurt, mayonnaise, seasoning, and minced shallot or onion together, well. Refrigerate until use.

